

## a) Canarian cuisine

**Canarian cuisine** refers to the typical dishes and ingredients in the cuisine of the Canary Islands. These include plentiful fish, generally roasted, *papas arrugadas* (a potato dish), *mojos* (such as *mojo picón*), and wine from the malvasia grape.

Mojo is a sauce which may be orange, red, or green depending on its ingredients. Mojo can be moderately spicy, referred to as *mojo picón*. It is usually made of oil, garlic, vinegar, salt, red pepper, thyme, oregano, coriander and several other spices.

*Papas arrugadas* are small potatoes which are boiled in salt water and are usually served with fish and topped with mojo.

One very typical Canarian product is *gofio*, a flour which is created by grinding roasted sweetcorn. Gofio is produced locally and is added to many foods and also to warm milk as a drink, as well as made into a dough-like food called *pella* and eaten alongside meals. It is also made into a hot dip.

Olive oil is widely used in the Canarian cuisine.



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A sweet indulgence is *bienmesabe* which mean in Spanish "Tastes good to me". It's a paste made from ground almonds, lemon rind and eggs. It's normally served as a dessert, nowadays sometime with cream or ice cream.

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Created from adaptation for educational purposes by Sergio Pérez Tabares from [http://en.wikipedia.org/wiki/Canarian\\_cuisine](http://en.wikipedia.org/wiki/Canarian_cuisine)

1) Can you underline all the examples with the present passive voice?

2) Can you make new examples?

3) Can you put these instructions in order?

### Torrijas

- When they are golden, they are placed on a tray
- They are fried in hot oil.
- All is covered with syrup or honey.
- Some bread is cut in 3 or 4 cm wide slices and they are placed on a deep bowl.
- Some milk is boiled with some cinnamon and the rind of a lemon between 5 or 10 minutes
- Some sugar and cinnamon is sprinkled
- The slices are covered with the milk so that they are well soaked in milk.
- They are turned over carefully.
- Some sugar is added

## b) Canarian cuisine

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Other typical Canarian foods include *ropa vieja* ("old clothes"), chicken and beef are mixed with potatoes and garbanzo beans, and *potaje*, a generic name for one of many stews.

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The wine from the malvasia grape was a product of Canarian export since the XVII century.

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